



DE FAVERI
— TERRE E VITE —

PICENIN
VINO BIANCO

A fresh white wine with fruity aroma complemented by floral notes and intense hints of pear, apple, and almond blossoms. It has a savory and harmonious taste. This product is the result of a special processing method, born from extensive oenological research aimed at bringing to the table a still wine of high quality with unique characteristics.

PAIRINGS

Excellent with seafood appetizers and risottos, perfect with fish and white meat second courses. Ideal as an aperitif accompanied by cured meats and fresh cheeses.

TECHNICAL DATA SHEET

ORIGIN	Produced from Glera grapes from the vineyards of Vidor.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with a planting pattern of 3x1 and Guyot with a planting pattern of 2.80x1.
HARVEST TIME	Second half of September.
VINIFICATION	In white in stainless steel.
COLOR	Bright straw yellow.
BOUQUET	Fruity with hints of yellow-fleshed fruit.
SERVING TEMPERATURE	8 - 10 °C

ANALYTICAL CHARACTERISTICS

RESIDUAL SUGAR	8 gr/l
ALCOHOL	11% Vol
ACIDITY	5,20 gr/l
EXTRACT	> 15 gr/l

PACKAGING

1 BOX OF 6 BOTTLES 0,50 L	L 160 mm / A 280 mm / P 235 mm
1 PALLET / 6 rows of 126 cases	L 800 mm / A 1820 mm / P 1200 mm
AVAILABLE SIZES	0,50 Liters



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